



Army Center of Excellence, Subsistence Food Safety Newsletter

Jul – Sep 2003

Quarterly food safety newsletter for foodservice personnel. Point of contact for future topics and suggestions is CW3 Dawn Cater, Senior Food Safety Officer, ACES at DSN 687-4286 or Comm.: (804) 734-4286.



Integrated Pest Management

Measures to prevent the access and harborage of pests within any foodservice establishment are vital in the implementation and maintenance of a pest management program. Most people are familiar with the term pest management. The term integrated pest management describes a more comprehensive program. An IPM program is a planned program that incorporates education, continuous monitoring, record-keeping and communication to prevent pest and disease vectors from causing unacceptable damage to operations, people, property, material; or the environment (DoD Instruction 4150.7)

The key components of an IPM are:

1. Knowledge – This is by the far the most important but yet overlooked component. Knowledge must exist at all levels of the program. Facility managers as well as workers should be trained on pest management.
2. Human Safety – The application of chemicals by a worker is the most common hazard within a pest management program. Only licensed pest control personnel are to apply chemicals.
3. Environmental Safety – After human safety this is the next highest concern. The indiscriminate use of pesticides in the past has created adverse conditions in the present and possible for the future.
4. Pest Management Concept:
 - Outdoors – many problems result from pests being attracted to facilities in order to find their basic necessities (food, water & shelter)
 - Pest exclusion – cost-effective pest management should be included during the design and construction of food service facilities. A qualified pest management individual should be consulted in the construction of a food establishment.
 - Inspection – Inspections are vital in determining if the integrated pest management program is achieving the desired results. These

inspections can be utilized as a training tool as well as a means to identify any program shortcomings.

- Non-chemical and chemical usage – consult your local preventive medicine, installation pest control and/or facility engineers to determine the best method for controlling the pests and insects.

A successful integrated pest management program relies on coordination and communication between foodservice, preventive medicine, veterinary services and pest management personnel. Preventive medicine personnel conduct sanitary inspections of food service operations in accordance with TB MED 530. These sanitary inspections include assessments of the pest management program within a facility. They can provide guidance on non-chemical pest control and assist in the coordination for chemical control, if deemed absolutely necessary.

Veterinary Services' personnel evaluate food infestations, pest damage and/or contamination of food packages. They also have the responsibility to determine the disposition of any affected products.

The Foodservice Manager's responsibility is to maintain sanitation standards in order to prevent pest access to and harborage in the facility. They should consult with their local preventive medicine for guidance. When applicable the foodservice manager should notify the installation pest control or facility engineer for removal of dead or trapped pests and to repair structural damage that permits the entrance of pests.

There are several stock handling practices that will support an effective integrated pest management program. They are:

- Inspect incoming shipments for the presence of pest and insects and for packaging or product damage
- Rotate stock – this reduces the infestation of old products and decreases the spread of pests
- Eliminate harborage conditions – remove cardboard boxes and wooden pallets.
- Eliminate structural defects – caulk holes and cracks in walls and around door frames.
- Repair/replace torn or missing window screens
- Utilize mechanical air curtains and keep doors closed when not in use.

Only a well implemented, maintained and monitored IPM program will control and/or prevent pest and inspect problems within your facility. A successful program stems from communication, proper cleaning & sanitizing, monitoring building and outdoor maintenance.

Answers to Apr - Jun Edition True & False Questions

- | | | | |
|----------|----------|----------|----------|
| 1. True | 3. False | 5. False | 7. True |
| 2. False | 4. True | 6. True | 8. False |